

VUKOV, Konstantin

Optical rotation of sugar beet liquors and determination of  
saccharose. Elelm ipar 11 no.1:8-15 Mr '57.

JANOSFY, Karoly, dr.; VUKOV, Konstantin, dr.

Determination of the color of white sugar in a solution  
by means of the two-color filter measuring method.  
Cukor 16 no.5:127-130 My '63.

1. "Cukoripar" szerkeszto bizottsagi tagja (for Vukov).

VUKOV, Konstantin, dr.

"Sugar crystallization" by P.M. Szilin [Silin, P.M.].  
Reviewed by Konstantin Vukov. Cukor 14 no.4:112 Ap '61.

"Chemical control of beet sugar manufacture" by P.M.  
Szilin [Silin, P.M.], N.P. Szilina [Silina, M.P.].  
Reviewed by Konstantin Vukov. 112-113.

1. "Cukoripar" szerkeszto bizottsagi tagja.

VUKOV, Konstantin, dr.

The 1963 work of the Committee of Juice Purification. Cukor  
16 no.9:265 S '63.

1. "Cukoripar" szerkeszto bizottsagi tagja; Cukoripari  
Kutatoiintezet.

VUKOV, Konstantin, dr.

"Sugar industry chemistry and technology." Reviewed by  
Konstantin Vukov. Cukor 17 no.10:294-295 O '64.

1. Editorial board member, "Cukoripar."

VUKOV, Konstantin, dr.

Inversion of saccharose in various acid and water containing solutions. Elelm ipar 19 no.1:13-17 Ja '65.

1. Hungarian Sugar Industry Research Institute, Budapest.

|            |                                                                                                                                                                                                                                                                                                                                  |
|------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| COUNTRY    | : HUNGARY                                                                                                                                                                                                                                                                                                                        |
| CATEGORY   | : Chemical Technology. Chemical Products and Their Uses. Part 3. Carbohydrates and Their*                                                                                                                                                                                                                                        |
| ABS. JOUR. | : RZKhim., No. 1 1960, No. 2665                                                                                                                                                                                                                                                                                                  |
| AUTHOR     | : Vukov, H.                                                                                                                                                                                                                                                                                                                      |
| INSTR.     | :                                                                                                                                                                                                                                                                                                                                |
| TITLE      | : Losses of Sugar in Water of the Hydrotransporter and in Washing                                                                                                                                                                                                                                                                |
| ORIG. PUB. | : Cukornipari Intatoint. kozl., 1955, 2, No 2, 69-71                                                                                                                                                                                                                                                                             |
| ABSTRACT   | : A method of determining the losses of sugar during transfer by the hydrotransporter and in washing, consisting in comparing the content of sugar in sugar beet upon entering the hydrotransporter and in sugar beet chips, was developed. The conditions for obtaining accurate results are indicated.-- From author's summary |
|            | *Processing                                                                                                                                                                                                                                                                                                                      |
| CARD:      | 1/1                                                                                                                                                                                                                                                                                                                              |

COUNTRY : HUNGARY  
 CATEGORY : Chemical Technology. Chemical Products and Their Uses. Part 3. Carbohydrates and Their\*  
 ABS. JOUR. : RZKhim., No. 1 1960, No. 2658  
 AUTHOR : Vukov, K.  
 INST. : -  
 TITLE : On the Alkalinity of Juices of the First and Second Saturation  
 ORIG. PUB. : Cukoripari kutatoint. kozl., 1955, 2, No 2, 93-97  
 ABSTRACT : The effect of alkalinity upon the processes of sugar production is examined. To determine the optimal alkalinity it is recommended to use the method of Prof. Sillin, viz.: the filtered off juice of the first saturation is treated with  $CO_2$  and boiled in the presence of crystalline  $CaCO_3$ ; the alkalinity of this juice

\*Processing

CARD: 1/2

NUMBER :  
DATE DAY :

E

ABS. JOUR. : REKhim., No. 1 1960, No. 2658

AUTHOR :  
INSTR. :  
TITLE :

ORIG. PUB. :

ABSTRACT : corresponds to the optimal one. Bibl. 19 titles.  
cont'd -- From author's summary

CARD: 2/2

11-101

|            |     |                                                                                                                                                                                                                                                                                                                                                                                                                                                  |       |
|------------|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| COUNTRY    | :   | Hungary                                                                                                                                                                                                                                                                                                                                                                                                                                          |       |
| CATEGORY   | :   |                                                                                                                                                                                                                                                                                                                                                                                                                                                  | H-26  |
| ABS. JOUR. | :   | RZKhim., No.5 1960, No.                                                                                                                                                                                                                                                                                                                                                                                                                          | 19707 |
| AUTHOR     | :   | Sipos, A. and Vukov, K.                                                                                                                                                                                                                                                                                                                                                                                                                          |       |
| INST.      | :   | Not given                                                                                                                                                                                                                                                                                                                                                                                                                                        |       |
| TITLE      | :   | The Continuous Automatic Sampling of Pressures                                                                                                                                                                                                                                                                                                                                                                                                   |       |
| ORIG. PUB. | :   | Cukrowipari Kutatoint Koezl, 2, No 1, 18-21 (1955)                                                                                                                                                                                                                                                                                                                                                                                               |       |
| ABSTRACT   | :   | <p>Apparatus developed at the Kaposhtvar (Hungary) sugar plant and consisting of a tourniquet and water-removing endless screw, is described. The device has justified itself in practical application and is recommended for introduction in the industry. The application of the above device permits the determination of hard-to-measure and previously unrecorded sugar losses.</p> <p style="text-align: right;">From authors' summary</p> |       |
| CARD:      | 1/1 | 351                                                                                                                                                                                                                                                                                                                                                                                                                                              |       |

COUNTRY : U.S.S.R.  
 CATEGORY : Chemical Technology. Chemical Products and  
 Their Uses. Part 3. Carbohydrates and Their\*  
 RES. JOUR. : RZKhim., No. 1 1960, No. 2039  
 AUTHOR : Vukov, K.  
 INST. : -  
 TITLE : Mechanical Properties of Sugar Beet. 1. Hard-  
 ness and Resistance to Cutting in Sugar Beet  
 Root. 2. Elasticity and Plasticity of Sugar\*\*  
 ORIG. PUB. : Selskhozgiz, 1956, 2, No 10, 245-247; No 11,  
 267-269; 1959, 3, No 1, 9-12; No 2, 43-45;\*\*\*  
 ABSTRACT : 1. A method developed by the author for  
 determination of the resistance to cutting (RC)  
 with wire of a cylinder cut out of the root is  
 \*Processing  
 \*\*Beet. 3. Effect of Thermal Treatment upon  
 Elasticity of Sugar Beet. 4. Permeability of  
 Sugar Beet Root  
 \*\*\*Gukoripari iutatoi. Kozl., 1956, 3, No 1,  
 1-31  
 CARD: 1/10

H-116

|            |   |                                                                                                                                                                                                                                                                                                                                                                                                                 |
|------------|---|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| COUNTRY    | : |                                                                                                                                                                                                                                                                                                                                                                                                                 |
| CATEGORY   | : | H                                                                                                                                                                                                                                                                                                                                                                                                               |
| ABS. JOUR. | : | RZKhim., No. 1 1960, No. 2639                                                                                                                                                                                                                                                                                                                                                                                   |
| AUTHOR     | : |                                                                                                                                                                                                                                                                                                                                                                                                                 |
| INST.      | : |                                                                                                                                                                                                                                                                                                                                                                                                                 |
| TITLE      | : |                                                                                                                                                                                                                                                                                                                                                                                                                 |
| ORIG. PUB. | : |                                                                                                                                                                                                                                                                                                                                                                                                                 |
| ABSTRACT   | : | described. The necessary energy is transmitted by a pendulum; the work used for cutting is calculated from the angle of deflection of the pendulum. Experiments showed that this work does not depend on the dimensions of the cylinder and characterizes the mechanical properties of the sugar beet. RC of the head is higher than that of the root, and the tail gives a number situated between two extreme |
| CARD:      |   | 2/18                                                                                                                                                                                                                                                                                                                                                                                                            |

COUNTRY :  
CATEGORY :

H

ABS. SOUR. : RZKhim., No. 1 1960, No. 2637

AUTHOR :  
INST. :  
TITLE :

ORIG. PUB. :

ABSTRACT : points. With the aid of this method, it is pos-  
cont'd sible to determine an average from 20 roots  
from one plot, correct to 0.12 cm/kg/cm<sup>2</sup>.  
According to RC, the author divides the sugar  
beet into the following groups: 0.6 cm/kg/cm<sup>2</sup> -  
soft, rotted sugar beet; 0.8-1.4 - normal;  
1.4-1.8 - slightly woody; 1.8-2.0 - woody;  
> 3.0 - very woody. The dependence between  
the content of the pulp and RC was studied on

CARD: 3/18

H-119

|                    |   |                                                                                                                                                                                                                                                                                                                                                                                                    |
|--------------------|---|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| COUNTRY            | : |                                                                                                                                                                                                                                                                                                                                                                                                    |
| CATEGORY           | : | H                                                                                                                                                                                                                                                                                                                                                                                                  |
| ABS. JOUR.         | : | RZKhim., No. 1 1960, No. 2639                                                                                                                                                                                                                                                                                                                                                                      |
| AUTHOR             | : |                                                                                                                                                                                                                                                                                                                                                                                                    |
| UNIT               | : |                                                                                                                                                                                                                                                                                                                                                                                                    |
| TITLE              | : |                                                                                                                                                                                                                                                                                                                                                                                                    |
| ORIG. PUB.         | : |                                                                                                                                                                                                                                                                                                                                                                                                    |
| ABSTRACT<br>cont'd | : | sugar beets from different districts of Hungary. A weakly expressed interrelation between the pulp content and RC was discovered; a definite interrelation exists between the content of fibers and RC. The correlation dependence between the sugar content and RC was studied, and it was shown that in the Hungarian sugar beet with high saccharinity the cutting out capacity is fairly good. |
| CARD:              |   | 4/18                                                                                                                                                                                                                                                                                                                                                                                               |

COUNTRY :  
CATEGORY :

K

AES. JOUR. : RZKhim., No. 1 1960, No. 2639

AUTHOR :  
INST. :  
TITLE :

ORIG. PUB. :

ABSTRACT :  
cont'd

2. The plasticity and elasticity of sugar beet has great practical importance since, in juice extraction, the compressibility and permeability of the chip depend on these properties. The compressibility of the chip mass determines the charge of the diffusion apparatus and maximally permissible speed of movement of the liquid. The dependence between the compressibility of the chip and elasticity of

CARD: 5/15

K-120

|                    |   |                                                                                                                                                                                                                                                                                                                                                                                                                                |
|--------------------|---|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| COUNTRY            | : |                                                                                                                                                                                                                                                                                                                                                                                                                                |
| CATEGORY           | : | H                                                                                                                                                                                                                                                                                                                                                                                                                              |
| ABS. JOUR.         | : | RZKhim., No. 1 1960, No. 2639                                                                                                                                                                                                                                                                                                                                                                                                  |
| AUTHOR             | : |                                                                                                                                                                                                                                                                                                                                                                                                                                |
| 1st.               | : |                                                                                                                                                                                                                                                                                                                                                                                                                                |
| TITLE              | : |                                                                                                                                                                                                                                                                                                                                                                                                                                |
| ORIG. PUB.         | : |                                                                                                                                                                                                                                                                                                                                                                                                                                |
| ABSTRACT<br>cont'd | : | sugar beet was studied. The elastic and plastic properties of sugar beet were determined by means of application of pressure in the Heppeler apparatus. The test cylinders (diameter 1.15 cm, height 1 cm) were cut out of sugar beet, placed between two metallic plates, and the change of the cylinder height at pressures of 250, 500 and 1,000 g were measured. The graphs of the results of measurements show the change |
| CARD:              | : | 6/18                                                                                                                                                                                                                                                                                                                                                                                                                           |

COUNTRY :  
CATEGORY :

II

ABST. JOUR. : RZKhim., No. 1 1960, No. 2639

AUTHOR :  
INST. :  
TITLE :

ORIG. PUB. :

ABSTRACT : of the height of the cylinder at the applica-  
cont'd tion and removal of the load. In a desacchar-  
ized sugar beet the general deformation is  
practically proportional to the tension, and  
in fresh sugar beet such proportionality does  
not exist. For mass investigations of elas-  
ticity, a more simple method was developed.  
A cylinder 60 mm long and 8 mm in diameter is  
cut out of sugar beet and fixed at one end.

CARD: 7/18

II-121

|                    |   |                                                                                                                                                                                                                                                                                                                                                                                                                  |                |
|--------------------|---|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| COUNTRY            | : |                                                                                                                                                                                                                                                                                                                                                                                                                  | H              |
| CATEGORY           | : |                                                                                                                                                                                                                                                                                                                                                                                                                  |                |
| ABS. JOUR.         | : | RZKhim, No. 1                                                                                                                                                                                                                                                                                                                                                                                                    | 1960, No. 2639 |
| AUTHOR             | : |                                                                                                                                                                                                                                                                                                                                                                                                                  |                |
| REF.               | : |                                                                                                                                                                                                                                                                                                                                                                                                                  |                |
| TITLE              | : |                                                                                                                                                                                                                                                                                                                                                                                                                  |                |
| ORIG. PUB.         | : |                                                                                                                                                                                                                                                                                                                                                                                                                  |                |
| ABSTRACT<br>cont'd | : | <p>The other end is bent with the aid of a definite force and the angle of deflection is measured. A good coincidence of the modulus of elasticity (ME) obtained in pressure and flexion tests was found. ME is a constant characteristic of a given sugar beet and does not depend on the dimensions of the sample. A formula for the calculation of ME according to the angle of deflection for sugar beet</p> |                |
| CAPD:              |   | 8/18                                                                                                                                                                                                                                                                                                                                                                                                             |                |

COUNTRY :  
CATEGORY :

II

ABS. JOUR. : RZKhim., No. 1 1960, No. 2639

AUTHOR :  
INST. :  
TITLE :

ORIG. PUB. :

ABSTRACT : cylinders of the accepted dimensions is given.  
cont'd Data on the permissible speed of movement of  
the diffusion juice in the diffusers at a dif-  
ferent factor of compressibility of the chip  
are cited.

3. The change of ME during thermal pro-  
cessing of sugar beet has great importance in  
juice extraction. To study this, a cylinder  
was cut out of a root and subjected to thermal

CARD: 9/18

H-122

COUNTRY :  
CATEGORY :

II

ABS. JOUR. : RZKhim., No. 1 1960, No. 2639

AUTHOR :  
TITLE :  
SUBJ. :

ORIG. PUB. :

ABSTRACT : treatment in normal juice obtained from the  
comb'd same root by means of centrifuging crushed  
pulp. The determinations of ME were effected  
on an inserted sample and on a sample sub-  
jected to the action of temperature in its  
own juice during 10, 20, 40 and 120 min.  
After cooling to  $\sim 20^\circ$ , the change of ME was  
determined. It was established that, at a tem-  
perature of  $< 50^\circ$ , ME changes little; with

CARD: 10/10

COUNTRY :  
CATEGORY :

ABS. JOUR. : RZKhim., No. 1 1960, No. 2639

AUTHOR :  
INST. :  
TITLE :

ORIG. PUB. :

ABSTRACT : further increase of temperature, the elasticity  
cont'd decreases. The decrease of IE proceeds paral-  
lelly to the number of killed cells. Upon heat-  
ing sugar beet in water, the process of killing  
of cells starts immediately and proceeds con-  
siderably faster than during heating in its  
own juice. IE of sugar beet subjected to ther-  
mal treatment in water is always somewhat  
higher since sugar beet colloids swell

CARD: 11/18

H-123

COUNTRY :  
CATEGORY :

ABS. JOUR. : RZKhim., No. 1 1960, No. 2639

AUTHOR :  
INST. :  
TITLE :

ORIG. PUB. :

ABSTRACT : more in water than in juice. A particularly  
cont'd strong decrease of elasticity observed during  
heating up to a temperature of  $>75^{\circ}$  is ex-  
plained by the fact that at this temperature  
the cell walls are destroyed as a result of  
the passing of pectin substances into solution.  
It is well known from practice that various  
sugar beets react differently to temperature  
action. A technique for determination of IE

CARD: 12/18

COUNTRY :  
CITY :

II

ABS. JOUR. : RZKhim., No. 1 1960, No. 2639

AUTHOR :  
INST. :  
TITLE :

ORIG. PUB. :

ABSTRACT : of various sugar beets under practical condi-  
cont'd tions of juice extraction was developed. ME  
of fresh untreated sugar beet, depending upon  
the turgor and loss of moisture, fluctuates  
from 3 to 150 kg/cm<sup>2</sup>. Very flaccid sugar beet,  
ME of which lies within the range of 3-6 kg/  
cm<sup>2</sup>, may produce difficulties of a hydrodyna-  
mic character immediately after entering the  
diffusion apparatus. After thermal treatment

CARD: 13/18

12.7.60

|                      |                                                                                                                                                                                                                                                                                                                                                                                                         |
|----------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| COUNTRY :            | II                                                                                                                                                                                                                                                                                                                                                                                                      |
| CATEGORY :           |                                                                                                                                                                                                                                                                                                                                                                                                         |
| RUS. JOUR. :         | RZKhim., No. 1 1960, No. 2639                                                                                                                                                                                                                                                                                                                                                                           |
| AUTHOR :             |                                                                                                                                                                                                                                                                                                                                                                                                         |
| INST. :              |                                                                                                                                                                                                                                                                                                                                                                                                         |
| TITLE :              |                                                                                                                                                                                                                                                                                                                                                                                                         |
| ORIG. PUB. :         |                                                                                                                                                                                                                                                                                                                                                                                                         |
| ABSTRACT<br>cont'd : | at 70°, in the majority of cases ME lies within the range of 6-12 kg/cm <sup>2</sup> . The determination of ME has great practical importance in the regulation of the work of the diffusion apparatus; if, during vigorous thermal treatment, a strong change of ME is observed and hydrodynamic difficulties may be expected, it is necessary to decrease the temperature in the diffusion apparatus. |
| CARD:                | 14/18                                                                                                                                                                                                                                                                                                                                                                                                   |

COUNTRY :  
CATEGORY :

H

ABS. JOUR. : RZKhim., No. 1 1960, No. 2639

AUTHOR :  
INST. :  
TITLE :

ORIG. PUB. :

ABSTRACT : h. A review of literature is given. By the  
concluded permeability of sugar beet tissue, the author  
implies the relation  $\omega = D_2/D_0$ , where  $D_2$  is  
the diffusion constant of the substance in  
sugar beet, and  $D_0$  is the constant of the same  
substance in same temperature. Data are cited  
on the effect upon  $\omega$  of mechanical action and  
thermal treatment of various duration. A sim-  
plified technique for determination of the  
\*water at the

CARD: 15/18

H-125

|                    |   |                                                                                                                                                                                                                                                                                                                                                                                                            |                |
|--------------------|---|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| COUNTRY            | : |                                                                                                                                                                                                                                                                                                                                                                                                            | H              |
| CATEGORY           | : |                                                                                                                                                                                                                                                                                                                                                                                                            |                |
| ABS. JOUR.         | : | RZKhim., No. 1                                                                                                                                                                                                                                                                                                                                                                                             | 1960, No. 2639 |
| AUTHOR             | : |                                                                                                                                                                                                                                                                                                                                                                                                            |                |
| INST.              | : |                                                                                                                                                                                                                                                                                                                                                                                                            |                |
| TITLE              | : |                                                                                                                                                                                                                                                                                                                                                                                                            |                |
| ORIG. PUB.         | : |                                                                                                                                                                                                                                                                                                                                                                                                            |                |
| ABSTRACT<br>cont'd | : | diffusion constant is given. From a large sample of sugar beet, 25 roots are selected; two cylinders (diameter 3 mm and height 6 cm) are cut from each root; the cylinders are subdivided into two groups. In one group, after crushing, the sugar content is determined by digestion; the second group is placed into glass cylinders through which a large amount of water, heated to 75°, is passed for |                |
| CARD:              |   | 16/18                                                                                                                                                                                                                                                                                                                                                                                                      |                |

|                    |   |                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
|--------------------|---|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| CATEGORY           | : |                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| ABS. JOUR.         | : | RZKhim., No. 1 1960, No. 2639                                                                                                                                                                                                                                                                                                                                                                                                                        |
| AUTHOR             | : |                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| INST.              | : |                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| TITLE              | : |                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| ORIG. PUB.         | : |                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| ABSTRACT<br>cont'd | : | 8 min, maintaining the cylinders in a suspended state. After treatment, the sugar content in the cylinders is determined in the usual way. The diffusion constant of saccharose in sugar beet is calculated from the nomograms worked out according to the sugar content before and after treatment. The value obtained may be converted to other temperatures by the following formula $D_t/D_{75} = [(t + 273)/(75 + 273)] \cdot (\mu_{75}/\mu_t)$ |
| CARD:              |   | 17/18                                                                                                                                                                                                                                                                                                                                                                                                                                                |

|            |                                                                                                              |    |
|------------|--------------------------------------------------------------------------------------------------------------|----|
| COUNTRY    | : USSR                                                                                                       | II |
| CATEGORY   | : Chemical Technology. Chemical Products and Their Uses. Part 3. Carbohydrates and Their*                    |    |
| ABS. JOUR. | : RZKhim., No. 1 1960, No. 2638                                                                              |    |
| AUTHOR     | : Vulfov, K.                                                                                                 |    |
| INST.      | : -                                                                                                          |    |
| TITLE      | : Physical and Chemical Properties of Early-Harvest Sugar Beet                                               |    |
| ORIG. PUB. | : Cukoripari Intatoint. kozl., 1956, 3, No 2, 65-90                                                          |    |
| ABSTRACT   | : The article represents a review of the technology of processing early-harvest sugar beet. Bibl. 68 titles. |    |
|            | *processing                                                                                                  |    |
| CARD:      | 1/1                                                                                                          |    |

COUNTRY : Hungary E-26  
CATEGORY :  
ABS. JOUR. : RZKhim., No. 1959, No. 88131  
AUTHOR : Vavrinecz, G.; (Discussion) Vukov  
INST. :  
TITLE : Errors in Determination of Alpha Amino Acids  
by Means of Copper Complexes  
ORIG. PUB. : Cukoripar, 1958, 11, No 3, 73-81;  
Discussion 81  
ABSTRACT : Amount of lead acetate needed to clarify  
solutions of molasses in determination of amino acids  
depends on amount and composition of non-sugars. Determination results are affected by quality and amount of lead acetate, dilution of solution of molasses, and pH of the solution. Determination of amino acids were made in a study model solution of molasses type, and in pure solutions. It was found that determination of amino acids by method of iodometric titration can involve errors of 10-20%. The same accuracy is attained also by colorimetric determinations. -- G. Yudkovich  
CARD:

240

HUNGARY / Cultivated Plants. Technical, Oleaceous, Sugar Bearing M-6  
Plants.

Abs Jour : Ref Zhur - Biologiya, No 13, 1958, No. 58711

Author : Vukov, Konstantin  
Inst : Hungarian Scientific Research Institute of Sugar Industry  
Title : The Content of Pulp in Sugar Beet

Orig Pub : Novenytermeles, 1956, 5, No 4, 355-366

Abstract : The technologists discern juice, pulp and water saturating it in the composition of beets. Cellulose, lignin, pectins and pentosans enter into composition of the pulp. A noticeable difference of pulp content was established in studying the Bushinskiy - cercosporo resistant (Polish), Beta K-91 (Hungarian) and Dobrovitse N (Czechoslovakian) varieties. A method for a rapid determination of pulp content is applied: the pulp is determined by the difference between the total

Card 1/2

HUNGARY / Cultivated Plants. Technical, Oleaceous, Sugar Bearing M-6  
Plants.

Abs Jour : Ref Zhur - Biologiya, No 13, 1958, No. 58711

content of dry substances in beets and the refractometric dry substance of the aqueous solution. Such a method gives results close to that obtained by the Classen's method. The content of pulp varies, depending on the particularities of the year and conditions of the growth of beet. The content of the pulp increases at the fading of the plant. The experiments were carried out in the Hungarian Scient.-Research Institute of the Sugar Industry. -- N. I. Orlovskiy

Card 2/2

HABERENYI, K.; TEGZE, M.; VAJDA, Odon; VUKOV, Konstantin

Investigation of the Petchaza J-diffusion installation  
during the 1958-59 campaign. Cukor 12 no.3:65-68 Mr '59.

1. Cukoripari Kutato Intezet. 2. "Cukoripar" szerkeszto  
bizottsagi tagja (for Vukov).

VUKOV, Konstantin; LISZKAY, Jozsef; SOMORJAI, Kalman

Foreign periodical article reviews. Cukor 12 no.7:199-3 of cover  
Jl '59.

1. "Cukoripar" szerkeszto bizottsagi tagja (for Vukov).

VUKOV, Konstantin, dr.

"Sugar and starch industry technology" by L.M.Ageev, S.Z.Ivanov,  
and V.L.Smirnov. Reviewed by Dr. Konstantin Vukov. Elelm ipar  
16 no.10:321 0 '62.

VUKOV, Konstantin, dr.; ZAGON, Tamas

International Conference on the Sugar Industry Chemistry and Technology  
held at Lodz. Cukor 15 no.11:313-318 N '62.

1. "Cukoripar" szerkeszto bizottsagi tagja (for Vukov).

VUKOV, Konstantin, dr.

Processibility of polyploid-hybrid beet improved in Hungary. Cukor  
13 m.10:288-292 0 '60.

1. Cukoripari Kutatointezet, es "Cukoripar" szerkeszto bizottsagi  
tagja.

VUKOV, Konstantin

The determination of small quantities of lactic acid in the presence of large amounts of sucrose. Elelm ipar 14 no.3: 91-93 Mr '60.

1. Cukoripari Kutato Intezet.

VUKOV, Konstantin

"Sugar industry as reflected in figures" by J. Janotta,  
E. Lachowicz, and B. Tomczynski. Reviewed by Vukov Konstantin.  
Cukor 12 no.1:20 Ja '59.

1. "Cukoripar" szerkeszto bizottsagi tagja.

JANOSFY, K.; KAISER, E.; TAMBA, M.; VUKOV, Konstantin

Quality inspection of sugar beets at their receiving from the socialist sector of agriculture. Cukor 12 no.11:290-296 M '59.

1. Cukoripari Muzsaki Tanacs munkabizottsaga. 2. "Cukoripar" szerkeszto bizottsagi tagja (for Vukov).

VUKOV, Konstantin

"Yearbooks on the technology and chemistry of foodstuffs."  
Reviewed by Konstantin Vukov. Elelm ipar 13 no.8:267  
Ag '59.

VUKOV, Konstantin, dr.

"Handbook on chemico-technological control of sugar manufacture."  
Reviewed by Konstantin Vukov. Cukor 15 no.12:335-336 D '62.

1. Cukoripari Kutatóintézet, és "Cukoripar" szerkesztő bizottsági tagja.

VUKOV, Konstantin, dr.; KORBONITS, Andras; FALVAI, dr.

Foreign periodical article reviews. Cukoripar 15 no.5:156-158  
My '62.

1. "Cukoripar" szerkeszto bizottsaganak tagja (for Vukov).

FONYO, Istvan; BALLA, Ferenc; VUKOV, Konstantin; KISS, Jeno

Cooperation in the field of scientific research between the states of the Council for Mutual Economic Assistance. Elelm ipar 14 no.2:33-36 F '60.

1. Elelmesesugyi Miniszterium (for Fonyo). 2. Konzerv- es Paprikaipari Kutato Intezet (for Balla). 3. Cukoripari Kutato Intezet (for Vukov). 4. Orszagos Tervhivatal (for Kiss).

VUKOV, Konstantin

Karel Sandera; obituary. Cukor 12 no.8:201 Ag '59.

1. "Cukoripar" szerkeszto bizottsagi tagja.

FALVAI, Alfred; VAVRINECZ, Gabor; VUKOV, Konstantin

New documentation subject catalog for the sugar industry. Cukor  
13 no.3:79-83 Mr '60.

1. "Cukoripar" szerkeszto bizottsagi tagja (for Vukov).

SLAVIC, Ladislav, dr.; VUKOV, Konstantin [translator]

Industrial application of gradual defecation-saturation  
(the Schneider-BMA process). (To be contd.) Cukor 13  
no.6:161-167 Je '60.

1. "Cukoripar" szerkeszto bizottsagi tagja (for Vukov).

PINTER, Gyula; SZABO, Geza; VUKOV, Konstantin

Hungarian sugar-industry experts' study tour of the Soviet Union. Cukor 12 no.3:46-52 Mr '59.

1. "Cukoripar" szerkeszto bizottsagi tagja (for Vukov).

VUKOV, K.

"Vocabulary of the sugar industry." p. 84.

CUKORIPAR. (Mezogazdasagi es Elelmiszeripari Tudomanyos Egyesulet.  
Cukoripari Szakosztaly). Budapest, Hungary, Vol. 12, No. 4, Apr. 1959.

Monthly list of East European Accessions (EEAI), LC, Vol. 8, No. 8,  
August 1959.  
Uncla.

HUNGARY / Cultivated Plants. Technical.

M-5

Abs Jour : Ref Zhur - Biologiya, No 2, 1959, No. 6387

Author : Vukov, Konstantin

Inst : Not given

Title : Comparative Characteristics of Individual  
Sugar Beet Varieties According to the Data  
Supplied by Field Experiments

Orig Pub : Cukoripar, 1958, 11, No 2, 37-39

Abstract : No abstract given

Card 1/1

VUKOV, Konstantin, dr.

Foreign periodical review. Cukor 15 no.1:32 Ja '62.

1. "Cukoripar" szerkeszto bizottsagi tagja.

HUNGARY / Chemical Technology, Chemical Products and H  
Their Application, Part 3. - Carbohydrates  
and Their Treatment.

Abs Jour: Ref Khurnal Khimiya, No 18, 1958, 62494.

Author : K. Vukov.

Inst : Academy of Sciences of Hungary.

Title : Study of Effect of Pectins and Dextrans on Pro-  
cess of Juice Filtration in Sugar Manufacture.

Orig Pub: Acta chim. Acad. sci. hung., 1957, 13, No 1 - 2,  
71 - 82.

Abstract: See RZhKhim, 1958, 48357.

Card 1/1

VUKOV, K.

The effect of dextran on the filtration of sugar solutions.

P. 91 (ELELMZESI IPAR) Budapest, Hungary Vol. 11, No. 3/4, June/July 1957.

SO: Monthly Index of East European Accessions (AFET) Vol. 6, No. 11 November 1957.

VUKOV, K.

Optical rotation of the juice of sugar beet and the determination of saccharose.  
p. 8. (Elelmezési Ipar, Vol. 11, No. 1, 1957, Budapest, Hungary)

SO: Monthly List of East European Accessions (EEAL) LC, Vol. 6, No. 2, Aug 1957. Uncl.

VUKOV, K. ; ~~FRANCIS, B.~~

ELELMOZESI IPAR. (Mezőgazdasági és Élelmiszeripari Tudományos  
Egyesület) Budapest.

Automation in sugar factories in the Soviet Union. p. 358.

Vol. 12, No. 11/12, Nov./Dec. 1958.

Monthly List of East European Accessions (EEAI), LC, Vol. 8, No. 3,  
March 1959 Unclass.

VUKOV, K.

VUKOV, K. - Quick Mechanical extraction in the analysis of vegetable tissues.  
p. 257, Vol. 11, no. 8, Aug. 1956  
MAGYAR KEMIKUSOK LAPJA - Budapest, Hungary

SOURCE: East European Accessions List (EEAL) Vol. 6, No. 4, April 1957

Vukov K.

✓ 96. Continuous automatic sampling of beet pulp —  
A. Sipos, K. Vukov. (*Cukoripari Kutatásintézet  
Közleményei* — Vol. 2, 1955, No. 1, pp. 18--21, 1 fig  
2 tabs.)

MD The improved sampling apparatus employed at  
the Kaposvár sugar factory consists of a slowly rotating  
cell-wheel feeder and a connected dewatering worm. The  
apparatus has proved itself in practice, losses which  
have so far been difficult to determine can also be estab-  
lished by it.

①

VUKOV, K.

Hungarian Technical Abst.  
Vol. 5 No. 4 1953

54. Rapid method for determining the sugar content of cossettes — *Gyorsmódszer dzesszelet cukortartalmanak meghatározására* — K. Vukov. (The Sugar Industry — *Cukoripar* — Vol. 5, 1952, No. 10, pp. 235–242, 3 figs., 5 tabs.)

An apparatus, similar to the Turnix apparatus for rapid comminution, has been constructed the motor however is arranged above the stirrer, therefore, no glands are required. Cold water cossette digestion tests in the comminutor yielded accurate results after a 7 minute treatment; the results were identical with those obtained by hot water digestion. The advantage of the method for testing beets stored over a long period of time is that dextrorotatory nonsugars do not cause faults. The apparatus can be used also for testing beet pulp, lime mud, etc.

A. Fehér

VUKOV, K.

Czechoslovakia

CA:47:11774

"Destruction of sugar in the evaporator."

Cukoripar 3, 174-7(1950); Sugar Ind. Abstr. 12, 174(1950)

VUKOV, K.

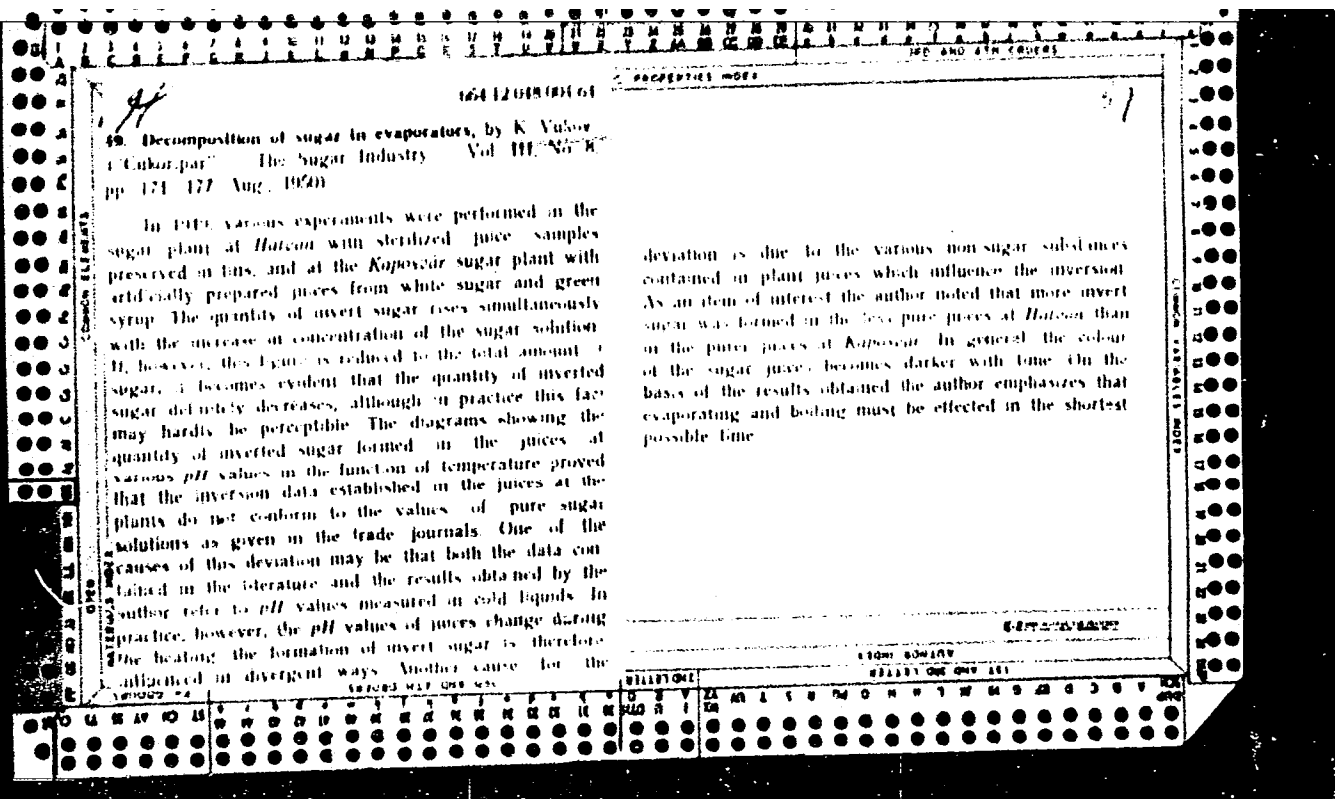
Czechoslovakia

CA:47:11767

"Determination of the ash content of white sugar by a conductometer."

Cukoripar 4, 111-12 (1951); Sugar Ind. Abstr. 13, 107 (1951)

VUKOV, K.,  
L. ECSY, ("Cukoripar") The Sugar Industry-Vol. II, No. 9,  
pp. 203-206, Sept. 1950, 2 figs.



BA

C-3

2007. Hot water digestion of exhausted beet pulp. N. Vukov. (Czechoslovakia, 1951, G. 200-120; Sugar Ind. Abstr., 1951, 18, 100). The following method for determining sugar in pulp is satisfactory: 2 kg. of the pulp are minced finely, and 92 g. ( $\pm 0.5$  g.) are placed in a metal digestion vessel and mixed with 100 ml. of 20% aq. Pb acetate and heated at 70-82°. After cooling, shaking and filtering, the polarisation is determined in a 2-dm. tube; 0.5 of the result gives the sugar content of the pulp. The error, compared with the standard method, was 0.04% (in 45 tests). P. S. Anur.

BA

B.II - 2

Determination of quality of sugar-beet. K. Vukoy. (*Elektrokhimicheskiy Zhurnal*, 1961, 8, 311-313; *Sov. Ind. Abstr.*, 1961, 12, 118).—Analytical methods and tests (e.g., Silin's method of analysis, conductometric analysis, evaluation, Stanek and Pavlov's N determination, Chudakova's diffusion method, of composites, etc.) are considered, and sources of error discussed. P. S. Anur.

768 V. 4

664.127.7.017 : 545 38

6. The conductometric ash determination in white sugar — *Féher cukor hamutartalalmának meghatározása konduktométerrel* — by K. Vukov. (The Sugar Industry — *Cukoripar* — Vol. IV, No. 5, pp. 111—112, May 1951.)

The conductometer utilized in Hungarian sugar plants can be used for the rapid determination of the ash content of crystal, cube and powdered sugar in the following manner: 26.026 g of sugar are dissolved in a 100 ml measuring flask and carefully rinsed with distilled water. After dissolution and having been allowed to stand until it reaches a given temperature it is filled up to the mark, shaken, and then poured into the measuring vessel of the conductometer. Subsequently the change-over plug of the conductometer is set to position "H", the magic eye adjusted precisely by means of the knob above

the disc, and the position of the pointer read from the circle corresponding to the temperature. By multiplying the reading of the conductometer by 21 the ash content of the sugar tested is expressed in thousandths of per cent. It is advisable to make tests beforehand with sugar samples of known ash content and, if necessary, to modify the multiplier on the basis of the results obtained. This quick conductometric method of determination has the advantage that besides dispensing with expensive electric heating furnaces as well as quartz and platinum vessels accurate data can be had within a short time

3619. Determination of ash content of white sugar by conductimetry. K. Vahori-(Gedright, 1951, 6, 11) -112; Sug. Ind. Abstr., 1951, 18, 107). The conductivity method is outlined. Conductimetric and gravimetric ash determinations on various grades of sugar show moderate agreement. If the ash figure is near the specification limit, a gravimetric determination is recommended. P. 44, Amer. Soc. Sugar Cane Technol.

| 1ST AND 2ND ORDERS                                                                                                                                                                                                                                                                                                                                                                                                                                               |  |  |  |  |  |  |  |  |  | 3RD AND 4TH ORDERS                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |  |  |  |  |  |  |  |  |  |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|--|--|--|--|--|--|--|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|--|--|--|--|--|--|--|
| PROCESSING AND PROPERTY INDEX                                                                                                                                                                                                                                                                                                                                                                                                                                    |  |  |  |  |  |  |  |  |  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |  |  |  |  |  |  |  |  |  |
| <p>4</p> <p>621.187.1-064.1</p> <p>27. The importance of the control of boiler feed water in sugar mills, by K. Yukov and L. Erev. ("Cukoripar" The Sugar Industry Vol. III, No. 5, pp. 108-110, May, 1950.)</p> <p>The large quantity of distilled water derived from the stills in sugar mills is a good source of water supply for feeding boilers, though very often its purity is not up to standard; this is especially true of high pressure boilers.</p> |  |  |  |  |  |  |  |  |  | <p>27</p> <p>22 to 31. It is even the case that in some cases vigorous cleaning is required. In this case the processing personnel must be very careful not to let boiler water, steam, and excess SO<sub>2</sub> gas enter and so the water should contain not more than 0.05 per cent of the impurity. The continuous check of the sugar content of feed water by means of the alpha-naphthol reaction is a difficult problem. An apparatus has been constructed which operates on the principle of the Wheatstone bridge for measuring electrical conductivity of the water. This apparatus is suitable for controlling the sugar content of water, however, the measuring procedure does not take place in the feed boiler but just immediately after the water flows from the heating heaters. By this method, 0.05 to 0.08 per cent of sugar can be detected in the condenser water of the pre-heaters. This method combined with half hourly alpha-naphthol control tests will ensure to a much greater extent that the boiler feed water will be free from any sugar content.</p> |  |  |  |  |  |  |  |  |  |
| ASH-SLA METALLURGICAL LITERATURE CLASSIFICATION                                                                                                                                                                                                                                                                                                                                                                                                                  |  |  |  |  |  |  |  |  |  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |  |  |  |  |  |  |  |  |  |
| SECOND ORDER INDEX                                                                                                                                                                                                                                                                                                                                                                                                                                               |  |  |  |  |  |  |  |  |  | THIRD ORDER INDEX                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |  |  |  |  |  |  |  |  |  |
| 1ST AND 2ND LETTER                                                                                                                                                                                                                                                                                                                                                                                                                                               |  |  |  |  |  |  |  |  |  | 3RD AND 4TH LETTER                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |  |  |  |  |  |  |  |  |  |

*Dr. Chu*

*Bill & Susan*

*London*

**Theoretical and experimental investigations on closed diffusion systems.** G. Opatka and K. Vukob (Acta. chim. Acad. Sci. Hung. 1931, 1, 215-229; *Sov. Ind. Med.*, 1931, 12, 93-99).—An assembly of cassettes and water having a const. sugar content during the diffusion process is taken as a closed diffusion system. The Opatka diffusion theory is worked out in detail. The data of Staudt and Pavine are used as a basis for comparison, and good agreement with the theory is shown.

P. S. ARUP.

Treatment of low-grade masscutes. G. Vavrinec and K. Vukov (Czechoslovakia, 1952, S. 57-60; *Sug. Ind. Abstr.*, 1952, 14, 69). Problems of control of supersaturation, rate of cooling ( $>2^{\circ}$  per hr.), avoidance of fine grain, effects of  $\eta$ , dilution methods, etc. are discussed. By boiling to higher  $^{\circ}$  Brix, and then diluting the masscutes in the mixers, more rapid cooling to  $40-45^{\circ}$  is possible; the masscutes must then be reheated to  $80^{\circ}$  before centrifuging. P. S. ARUP

~~K. K. K.~~ VUKOV, K.

Methods of analysis. K. Vukov. *Isotopija* 1951 52, 133-94; Pub. 1953; *Sugar Ind. Abstr.* 16, 125 (1954). —  
The rendement of white sugar on beet is calculated from the sugar content of the beet and of the molasses (on beet), and on loss figures. The sugar in molasses, on beet, can be calculated from the thin juice and molasses purities; the sugar in molasses, on beet, is approx. 4.25 X conductometric ash of the beet. A rapid method is described for determination of sugar in beet by cold digestion with a high-speed mixer. An analogous method for determining sugar in beet pulp is also given.  
K. L. C.

VUKOV, K.

4  
6  
6  
C

V

20. Determination of oxalic acid in the presence of other organic acids — G. Vavrincez, K. Vukov. (*Elektroli Ipar* — Vol. 9, 1955, No. 5, pp. 150—154, 7 tabs.)

CH

Experiments were undertaken to establish the most favourable conditions for the precipitation of oxalate ions in the form of calcium salts. Good results were obtained in a medium containing standard acetic acid solution starting from pH 3.1 but when other acids of vegetable origin were present the calcium oxalate could not be precipitated in a pure state because calcium tartrate and calcium citrate were absorbed on the calcium oxalate precipitate in measurable quantities. The calcium salts of aconitic acid and of malonic acid could be removed easier by washing. It was found that the Rosenthaler iodate method gave accurate results even in the presence of nitric acid or perchloric acid. From among the acids forming water-soluble calcium salts only aconitic acid and malonic acid interfered with the determination. By employing the combined procedure of precipitation and subsequent iodometric titration elaborated by the authors accurate results were obtained.

DM

①

VUKOV, K.

"UKAP-CINSZ equipment with a continuous belt for loading trucks. Tr. from the Russian." CUKORIPAR (Cukoripar es a Mezogazdasagi Ipari Tudomanyos Egyesulet) Budapest. (p.154). Vol 6, No 7, July 1953.

SO: East European Accessions List, Vol 3, No 8, Aug 1954.



VLRON K

... of sugar ...  
... 00-4 ...

... of the ...

VUKOV K

# FLING

11. The presentation of sugar beet stock samples by means of roasting. Coloured, uncoloured, yellow, brown, etc. K. Vukob. (The Sugar Industry - Opatov (Ibar = Vol. 10, 1962, No. 1-3, 1-3, 2, 10, 2 talk.)

[illegible]



VUROV, N.

HING 3

the influence of timing on cassette

XXXXXXXXXXXX

XXXXXXXXXXXX

HUNGARY/Chemical Technology - Carbohydrates and Their Processing. H.

Abs Jour : Ref Zhur - Khimiya, No 16, 1958, 55415

Author : Vukov, K.

Inst :

Title : The Processing of Frozen, Thawed and Rotten Beets.

Orig Pub : Cukoripar, 1957, 10, No 7-8, 126-127

Abstract : No abstract.

Card 1/1

VUKOV, K.; FALVAI, A.

Unification of the vocabulary relating to sugar manufacturing. II, p. 261.

CUKORIPAR. (Mezőgazdasági és Élelmiszeripari Tudományos Egyesület.  
Cukoripari Szakosztály) Budapest, Hungary, Vol. 11, No. 10, Oct. 1958.

Monthly list of East European Accessions (EEAI) LC, Vol. 8, No. 7, July 1959.  
Uncla.

VUKOV, K., PINTER, GY., SZAHO, G.

Our study tour in the Soviet Union. p. 46.

CUKORIPAR. (Cukoripar es Mezogazdasagi es Elelmiszeripari Tudomanyos Egyesulet.)  
Budapest, Hungary, Vol. 12, No. 3, March, 1959.

Monthly List of East European Accessions (EEAI) LC, Vol. 8, No. 11, November, 1959.  
Uncl.

HUNGARY / Cultivated Plants. Commercial. Oil-Bearing. M-5  
Sugar-Bearing.

Abs Jour: Ref Zhur-Biol., No 6, 1958, 25174

Author : Vukov, K., Zana, J.

Inst : Not given

Title : Experiments on the Application of Mineral Fertil-  
izers to Sugar Beets

Orig Pub: Magyar Mezogazd., 1957, 12, No 8, 5 (Hung.)

Abstract: No abstract.

Card 1/1

VUKOV, K.

"Conductometry" by Karel Sandera, Miroslava Drachovská. Reviewed  
by K.Vukov. Elelm ipar 13 no.5:171-172 My '59.

VUKOV, Konstantin

Data on the countercurrent and hot predefecation. Cukor  
13 no.5:152-158 My '60.

1. Cukoripari Kutatóintézet, és "Cukoripar" szerkesztő  
bizottsági tagja.

VUKOV, Konstantin

The technician's column. IV. Cukor 12 no.6:155-159  
Je '59.

1. "Cukoripar" szerkeszto bizottsagi tagja.

VUKOV, Konstantin

Mourning of Polish sugar experts. Cukor 12 no.11:289 H '59.

1. "Cukoripar" szerkeszto bizottsagi tagja.

VUKOV, Konstantin

Sugar-industry terminology. Cukor 12 no.4:84-89 Ap '59.

1. Tudományos osztályvezető, Cukoripari Kutató Intézet,  
és "Cukoripar" szerkesztő bizottsági tagja.

SALANKI, Istvan; TOTH-ZSIGA, Istvan; VUKOV, Konstantin

Technical conference of the sugar experts in the German Democratic Republic. Cukor 13 no.8:231-233 Ag '60.

1. "Cukoripar" szerkeszto bizottsagi tagja (for Vukov).

Vukov, K.

HUNGARY / Chemical Technology. Chemical Products and Their Application. Carbohydrates and Their Processing. H

Abs Jour: Ref Zhur-Khimiya, No 9, 1959, 33014.

Author : Vukov, K., Pataky, E.

Inst : Not given.

Title : The Automatization of the Sugar Refineries in the USSR.

Orig Pub: Elola. ipar, 1958, 12, No 11-12, 358-362.

Abstract: No abstract.

Card 1/1

257

VUKOV, Konstantin, dr.; KORBONITS, Andras

Foreign periodical review. Cukor 14. no. 11:320-323 of cover. N '61

1. "Cukoripar" szerkeszto bizottsagi tagja (for Vukov).

VUKOV, Konstantin, dr.

"Clarification of juice in the sugar industry" by [Dr] Jan Dobrzyski.  
Reviewed by Konstantin Vukov. Cukor 16 no.2:58 P '63.

1. "Cukoripar" szerkeszto bizottsagi tagja.

VUKOV, Konstantin, dr.

Washing mud layer deposited on vacuum filters with aerial water  
sprayers" by I.A. Rosztripenko [Rostripenko, I.A.]. Reviewed by  
Konstantin Vukov. Cukor 14 no.9:275 S '61.

1. "Cukoripar" szerkeszto bizottsagi tagja.

VUKOV, Konstantin

Large-scale comparison of some sugar beet species. Cukor 11  
no.2:37-39 F'58

1. Cukoripari Kutatointezet tudományos osztályvezetője; "Cukor-  
ipar" szerkesztője bizottsági tagja.

VUKOV, Konstantin, dr.

"On the operation of the "Olier" diffusion set up in the Korenovskaya sugar factory" by I.A. Krikszin. Reviewed by Konstantin Vukov. Cukor 14 no.9:275 S '61.

1. "Cukoripar" szerkeszto bizottsagi tagja.

VUKOV, Konstantin, dr.

Juice purification in sugar factories. Pt. 2. Cukor 14 no.9:  
247-254. S '61.

1. "Cukoripar" szerkeszto bizottsagi tagja.

VUKOV, Konstantin, dr.

Determination of saccharose in sugar beets by the aqueous  
degeative method. Cukor 14 no.10:299-303 0 '61.

1. Cukoripari Kutatointezet; "Cukoripar" szerkeszto bizottsagi  
tagja.

VUKOV, Konstantin, dr.

"The Hungarian J-diffusion device" by Sz. I. Geraszimov  
[Gerasimov, S.I.], V.A. Szeljatchkij [Selyatskiy, V.A.].  
Reviewed by Konstantin Vukov. Cukor 14 no.10:204 0 '61.

1. Cukoripari Kutatointezet; "Cukoripar" szerkeszto bizottsagi  
tagja.

CA

28

Theoretical and experimental investigations on closed diffusion systems. Gyorgy Oplatka and Konstantin Vukobratovic (Cukoripari Kutatásintézet, Budapest, Hung.). *Acta Chim. Hung.* 1, 214-29 (1951) (in Russian).—The term "closed system" denotes a mixt. of beet cassettes and water with a const. content of sugar during the diffusion process. Sugar exchange occurs in this system until an equil. state is attained. The problem of diffusion can be solved by the 2nd law of Fick. Equations detg. the beginning and limiting conditions and the conditions of continuity are derived and worked out in formulas for practical use. The actual juice content of beet is 94.5%. Analysis of the values obtained by Staněk and Pavlas (*C.A.* 33, 6082<sup>9</sup>) confirmed the theory of O. and V. to a satisfactory extent as shown by diffusion const.

I. F.



C.A.

The effect of the copper content of tomato purée on their content of ascorbic acid. Konstantin Kukov and Miklós Hegye. *Mezőgazdasági Ismeretek*, No. 5, 8-9 (1949).—One kg. raw Hungarian tomato purée contained 1-2 mg. Cu, but even 4-6 mg. values occurred in dry seasons. Seventy-four samples of processed purée showed a Cu content of from 0 to 29 mg., several samples being higher than these mean values. Ascorbic acid content of the raw purée was 0.34-0.54% (dry basis) and of the material in the processed tins 0.215-0.277%. No correlation of Cu content to ascorbic acid content could be observed, although increased Cu content was connected in several instances with low ascorbic acid values. István Fényi

HUNGARY/Chemical Technology - Chemical Products and Their Applications - Carbohydrates and Their Processing. H.

Abs Jour : Ref Zhur - Khimiya, No 11, 1958, 37720

Author : Vukov, R.

Inst : -

Title : Practical Ways of Diffused Liquor Purification .

Orig Pub : Cukoripar, 1957, 10, No 9-10, 155-168

Abstract : Based on a survey of literature data and on experimental evidence, parameters for a practical method of an optimum purification process for diffused liquor were developed. The liquor was obtained by diverse treatments of different quality sugar beets, including spoiled beets. The results achieved facilitated the establishment of new practices, while modernizing the industrial layouts.

Card 1/1

VUKOVANOVIC, Slobodan, M.; MARINKOVIC, Vuka

Acrodynia. Med. glasn. 10 no.7:275-279 July 56.

1. Dermatoveneroloska klinika (upravnik prof. dr. S. Ilic)  
i III Interna klinika Medicinskog fakulteta u Beogradu  
(v.d. upravnika doc. dr. B. Bozovic).  
(ACRODYNIA case report  
(Ser))

VUKOVIC, B., inz.; ILIC, A., inz.

Properties and meaning of phenolaldehyde plastic. Kemija u  
industriji 11 no.7:408-411 JI '62.

KLEUT-JELIC, Ruza; VUKOVIC, Dusan

Diseases of newborn infants according to the Novy Sad pediatric hospital from 1956 to 1960. Med. pregl. 17 no.8:429-434 '64

1. Pckrajinska decja bolnica, Novi Sad (Upravnik: Prim. dr. Dura Jovanovic).